

Irish Soda Bread



Soda bread was my grandfather's favorite bread... to be fair, we LOVE lots of breads. But this recipe has the ability to remind you of home, even if it's a home you have not yet visited.

There are several variations to Soda Bread ~ garlic and butter, raisins, or currants ~ All are delicious.

Enjoy!



Recipe serves	Prep Time	Cook Time
16	10m	45m

Ingredients	Amount
all-purpose flour	4 cups
kosher salt	3/4 tsp
baking soda	1/2 tsp
whole buttermilk	1 1/2 cups
whole buttermilk (possibly)	1 cups
Irish butter	1-2 tbs
sugar (optional)	1 tsp

Variations - begin with the original recipe

Sweet Irish Soda Bread

- Soak 2 cups of raisins in Pecan Praline Whiskey & Cream liqueur or your favorite Irish whiskey, 15-20 mins, then drain well (into a cup of coffee, drink)
- Preheat to 350 F
- At Step 2, add 3/4 cup of sugar
 - cut in 1 stick of butter, mix with hands until the dough feels grainy
 - fold in the raisins *optional, 3 tbs of caraway seeds
 - make a well, add a whisked egg and buttermilk
- Resume at step 4

Garlic Cheddar Herb

- Preheat to 425 F
- After step 2 and before step 3:
 - add cheese and herbs
 - cut 4 tbs of butter to the mixture, dough should feel grainy
 - make a well, add a whisked egg and buttermilk
- Resume at step 4

Instructions

1. Preheat the oven to 450 F.
2. Whisk the flour, salt, and baking soda together in a large bowl. *add the optional sugar here
3. Add 1 to 1 1/2 cups of buttermilk, working the dough into shags. If the dough is too dry (depending upon the humidity in your area), slowly add more buttermilk.
4. Knead the dough, only a FEW TIMES.
5. Place the dough into a well-buttered cast iron skillet or dutch oven, pat down to about 1 1/2 inches.
6. With a hot knife, score a cross into the dough. This allows the faeries to come out to protect your home and family.
7. With a hot knife, puncture each of the 4 "corners."
8. Bake at 450 F, for 15 minutes. Reduce the heat to 400 F, bake for 25 minutes. Turn the loaf over, continue baking at 400 F for 5 minutes.
9. Tap the loaf, listen for a hollow sound. Remove from oven when the loaf reaches a lovely golden-brown crust.